



 **THE
FALCONDALE**

HOTEL & RESTAURANT
GWESTY A BWYTY

Weddings

CANAPES

Priced per person:

Canapes to accompany your reception drink £5

Please choose three from the following options:

Welsh Rarebit en-croute
Halloumi with tomato jam
Smoked salmon roulade
Prawn Marie-rose tartlet
Melon wrapped in parma ham
Coronation chicken in pastry cases

Canapes grazing table £7
Includes all six of the above options with spiced nuts, seeds and olives

Heart shaped Welshcakes £2

Reception Drinks

Priced as per glass:

House wine £5.25
Buck's fizz £5.50
Dressed Pimms No1 £5
Mulled wine £5.50
House sparkling wine £6
Kir Royale £10.50
House Champagne £12
Bottled Beers *from* £4

Vintage tea and coffee £2

Bottled still and sparkling Llanllyr mineral water £3.50

Priced per litre jug:

Elderflower press £8
Fruit juices £6.50

Wines

There is an extensive wine list available, priced by the bottle from £20. Please ask for a copy of our most current wine list

Prosecco - £28

Champagne - £47

Corkage

Charges apply per 75cl

Still wine - £12.50

Champagne and sparkling wine - £17.50

Unfortunately, we cannot accept parties bringing their own spirits.

Wedding Breakfast Menu

£39.50 per person

3 courses from the menu below, based on one starter, one main course and one dessert, inclusive of freshly ground Arabica coffee and pots of tea, for a minimum number of 60 guests.

STARTERS

Homemade soup – to suit the season and your taste
Chicken liver parfait with red onion marmalade and melba toast
Cured ham, honeydew melon and balsamic reduction

MAIN COURSES

Roast Welsh beef with horseradish and Yorkshire pudding
Chicken breast, sage and onion stuffing, bread sauce
Local turkey breast, pigs in blanket, buttered leeks

DESSERTS

Lime and mint cheesecake, chocolate crisp, jugs of cream
Sticky toffee pudding, butterscotch sauce and vanilla ice cream
Chocolate profiteroles filled with Chantilly cream

For The Little Ones

Half portions of your wedding breakfast are offered at £25 or you can choose a more child friendly menu at £13.50

MAIN COURSES

Cheese and tomato pizza
Homemade chicken goujons with peas or beans with hand-cut chips
Pork sausages with mashed potato and gravy

DESSERT

Vanilla ice cream

Wedding Breakfast Menu

The following 3 course menu at £45pp is based on a choice of two starters, one main course and two desserts, freshly ground Arabica coffee and pots of tea.

If you would like a choice of two starters, two main courses and two desserts with tea and coffee the cost will be £50pp.

Extra courses such as sorbet, cheese boards, petit fours can be added—just ask!

STARTERS

Welsh charcuterie platter, focaccia and pickled vegetables
Pulled pork bon bon, red onion marmalade and cardamon
Ham and leek croquet, dressed leaves and apple jelly
Duck terrine, apricot compote, watercress, toasted sourdough
Seared smoked salmon, dill and apple salad, watercress
Fishcakes with pickled fennel and tartare sauce
Goat's cheese, pickled white onion, pear and pine nuts
Cauliflower panna cotta with perl las crumb

MAIN COURSES

35-day dry aged Welsh beef sirloin, onion puree, Yorkshire pudding
Pork loin with caramelised apple and sticky red cabbage
Chicken breast, crispy pancetta, roasted carrot puree, thyme jus
Welsh lamb rump with pea puree and mint gravy
Duck breast with roasted red pepper and red wine jus
Hake fillet with samphire and chive sauce
Sea bass with crumbed paprika, tapenade, marinated tomato
Salmon with crushed new potatoes and creamed leeks

DESSERTS

Baked orange cheesecake, cinnamon cream, marinated oranges
Strawberry bavarois and meringue
Lemon posset with raspberry sorbet
Dark chocolate cremeaux with honeycomb and raspberries
Fresh fruit tartlet filled with crème patisserie and lemon sorbet
Black forest gateau with mascarpone cherry ice cream
70% chocolate brownie with salted caramel
Vanilla panna cotta with fruit coulis and granola

Alternative Options

Vintage afternoon tea £25pp

Includes pots of tea, cafetiere's of coffee, selection of sandwiches and savoury pastries, followed by a tea tray of cakes and sweet pastries per table.

This option has terms and conditions attached, please ask us for advice

Feasting table £45pp

Whole poussin or chicken, poached salmon with seasonal accompaniments and hot new potatoes served per table for guests to help themselves. Followed by a selection of mini desserts presented on tea trays. Includes tea and coffee.

Presentation buffet £45pp

Carved meats accompanied with items as listed on the evening buffet menu, your choice of potatoes and a hot dish. Followed by a selection of desserts to include black forest gateaux, white chocolate cheesecake, chocolate truffle cake, profiteroles and lemon tart. Includes tea and coffee.

Useful Information

We kindly request that you let us know your guests food choices 14 days prior to your wedding day. We are delighted to be able to cater for any guests with specific dietary requirements.

Tasting sessions can be organised with our wedding co-ordinator to discuss your preferences and any requirements you may have.

Evening Buffet

£19pp

Selection of sandwiches:

Turkey and cranberry
Cheese and pickle
Egg mayonnaise
Beef and horseradish
Ham and mustard

(upgrade your sandwiches to carved ham and turkey with home-baked bread rolls at £5pp)

Sausage rolls
Cheese and onion tartlet
Coronation chicken
Prawns marie rose
Scotch eggs

Selection of seasonal salads:

Green leaves, Falcondale coleslaw,
Potato salad, Beetroot salad,
Dressed cucumber, Tomato salad,
Dressings and Dips

Cheese sticks
Crisps
Olives
Seeds and nuts

Hot Baps

at £10pp

Choose two from the following:

Bacon, Sausages
Beef burgers, Pulled pork

Accompanied with floured rolls, selection of seasonal salads and matching accompaniments.

Hog Roast

at £21pp

Carved and served on the terrace*, minimum of 80 guests, served with onion stuffing, chunky apple sauce, floured rolls, selection of seasonal salads and roasted onions

**subject to availability, will be served indoors in the event of bad weather*

Additions

at £3pp each

Spicy wedges
Chunky chips
French fries
Hot new potatoes

Spicy chicken wings / drumsticks
Fish goujons

Desserts

at £4.50pp

A great selection of desserts can be added to your evening buffet. Ask us about your favourite, or possibly have a selection of chef's recommended crowd pleasers in the form of a buffet table.

If you do not require any bedrooms and are happy for other guests to be using the hotel, there would be a wedding room hire fee of £2,000. This would be for the use of the room where your wedding breakfast and reception will be held.

You will not have the use of all the public rooms on the ground floor.

However, for every bedroom booked and paid for by your wedding guests, we will take £125 off the amount of your hire fee.

Exclusive Use

The Bride and Groom will receive complimentary bed and breakfast on the night of their wedding. All 17 bedrooms are required to be taken if you would like the hotel to be exclusively yours. Preferential rates will be offered on all guest bedrooms.

Ceremonies and Partnerships

Harford Suite £250

Holds a maximum of 60 guests seated, or up to 80 guests with 30 seated and 50 standing

Peterwells restaurant £500

Accommodates 30 seated guests

Gallery lounge £500

Holds up to 80 seated guests

Valley restaurant £500

A maximum of 80 seated guests

Outdoor Ceremonies

With a capacity of 200 seated guests, our romantic garden wedding pavilion can be booked for your ceremony.

£500 includes the hire of this area with 60 chairs

Additional seating can be purchased at £40 per 10 chairs

Worried about inclement weather? We can offer a covered structure - price on application.



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